

Treasure Barrel

Chocolate Croissants – Easy Homemade Recipe

30 min Prep time	**20 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Dough

- [ ] 3 ½ cups all-purpose flour
- [ ] ¼ cup granulated sugar
- [ ] 1 tsp salt
- [ ] 1 cup whole milk, cold
- [ ] 2 tsp active dry yeast
- [ ] 1 cup unsalted butter, very cold and sliced
- [ ] 1 egg, beaten (for egg wash)

Filling

- [ ] ½ cup dark chocolate chips
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp powdered sugar (optional, for dusting)

Instructions

1. Combine flour, sugar, and salt in a bowl; dissolve yeast in the cold milk and pour into the dry mix, stirring until just combined.
2. Turn the dough onto a lightly floured surface, shape into a rectangle, and wrap tightly. Refrigerate for 30 minutes.
3. Place the cold butter slices between two parchment sheets and pound with a rolling pin into a thin, even slab. Fold the chilled dough over the butter, seal edges, and roll out again. Perform three folds, chilling 15 minutes between each.
4. Roll the final dough to about ¼-inch thickness, cut into triangles, place a spoonful of chocolate chips near the wide end, add a pinch of lemon zest, then roll tightly. Brush with egg wash.
5. Arrange croissants on a parchment-lined tray, let rise 45 minutes, then bake at 375°F (190°C) for 15-18 minutes until golden. Dust with powdered sugar if desired.

Nutrition per serving

280 kcal	5 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Work quickly to keep the butter from softening.
- If the dough sticks, dust lightly with flour while rolling.
- You can freeze uncooked croissants for later baking.